

SUD DE LA FRANCE

## 2022 CABERNET SAUVIGNON LANGUEDOC, FRANCE

## LA CHEVALIÈRE:

"La Chevalière," or "the knight's lady," is a reference to "Mas La Chevalière," literally the "farmhouse of the knight's lady," the Laroche winery in southern France that was created by Michel Laroche. Surrounded by a wall, just like the "clos" enclosures in Burgundy, Mas La Chevalière is a place of history and character where the "jardins à la française" offer a Mediterranean accent.

## 2022 VINTAGE:

The 2022 vintage was very early with high temperatures, however slightly moderated by the proximity to the sea. No water stress thanks to the Spring rainfalls, with the exception of the young vines which were harvested earlier: on August 12th. The acidity levels decreasing as early as the first days of August, as well as the tasting of the berries with phenolic ripeness, confirmed a great aromatic potential, and were all triggers to an early harvest.

GRAPE VARIETY: 100% Cabernet Sauvignon

APPELLATION: Pays d'Oc IGP (Indication Geographique Protegée)

VINEYARDS: The Orb Valley, in which Mas la Chevalière is located, has various landscapes coming one after another, and they have been all shaped and cultivated for centuries. Vine has been paramount since Antiquity and the well-designed plots.

VINEYARD SIZE: Purchased grapes, vineyard size varies based on source

VITICULTURE: "Lutte raisonnée," or "reasoned protection," (using intervention only when required); cordon pruning, fruit thinning and high trellising in the vineyards

FERMENTATION: Whole bunches pressed in pneumatic press under protective conditions, then settling at 12° to 15°C (53° to 59°F) for 24 hours; 12 days of fermentation

MALOLACTIC FERMENTATION: 100%

MATURATION: 6 months in stainless steel, no barrel aging

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality

ALCOHOL: 13.5%



TASTING NOTES:



Dark ruby color



Intense nose offering pungent black currant and subtle herbal tones



Intense fruit concentration laced with developed tannic structure; good intensity and nice, juicy mouthfeel

